

A1 end
galactosidase is added prior to any steam treatment that the components of animal feed may undergo during processing. --

In the Claims.

Please cancel Claims 2 and 3 for the purposes of rewriting. Please cancel Claims 44-50, 52 and 57 without prejudice to the filing of a continuation application therefor.

Please substitute the following rewritten claims for the pending claims of like number.

1. (Amended) A method of hydrolyzing a galactose-containing oligosaccharide present in a substrate intended for use as an animal feed or human food, comprising:

A2
contacting the substrate with a hyperthermophilic α -galactosidase isolated from the group consisting of *Thermotoga maritima*, *Thermotoga elfii*, and *Thermotoga* sp. T2; and

heating the substrate to a temperature at which the hyperthermophilic α -galactosidase is active, for a period of time sufficient to hydrolyze the oligosaccharide.

51. (Amended) A method of preventing gastrointestinal distress in a mammal, wherein the gastrointestinal distress is caused by a feed or food containing at least one oligosaccharide selected from the group consisting of raffinose, stachyose and verbascose, comprising:

A3
contacting the feed or food with a hyperthermophilic α -galactosidase isolated from the group consisting of *Thermotoga maritima*, *Thermotoga elfii*, and *Thermotoga* sp. T2; and then

X3 end
heating the feed or food for a period of time sufficient to allow the hyperthermophilic α -galactosidase to hydrolyze the oligosaccharide.

AM
[Please add the following new claim.]

58. (New) A method of hydrolyzing a galactose-containing oligosaccharide present in a solid substrate intended for use as an animal feed, comprising:
contacting the substrate with a hyperthermophilic α -galactosidase isolated from *Thermotoga maritima*; and
steam heating the substrate to a temperature at which the hyperthermophilic α -galactosidase is active, for a period of time sufficient to hydrolyze the oligosaccharide.